Amendments to the Claims

This listing will replace all prior listing of claims in the application.

Listing of Claims:

1. (Previously presented) A pullulan-free edible film composition comprising:

(a) an effective amount of a film forming agent; and

(b) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises Magnolia Bark extract.

2. (Currently amended) The composition of claim 1 wherein the film forming agent comprises a mixture of a ~~matodextrin~~ maltodextrin, a filler, and a hydrocolloid.

3. (Currently amended) The composition of claim 2 wherein the ~~matodextrin~~ maltodextrin comprises about 5 wt.% to about 60 wt.% of the edible film.

4. (Currently amended) The composition of claim 2 wherein the ~~matodextrin~~ maltodextrin comprises about 20 wt.% to about 40 wt.% of the edible film.

5. (Original) The composition of claim 2 wherein the hydrocolloid comprises about 10 wt.% to about 50 wt.% of the edible film.

6. (Original) The composition of claim 2 wherein the hydrocolloid comprises about 20 wt.% to about 30 wt.% of the edible film.

7. (Original) The composition of claim 2 wherein the filler comprises about 5 wt.% to about 30 wt.% of the edible film.

8. (Original) The composition of claim 2 wherein the filler comprises about 15 wt.% to about 25 wt.% of the edible film.

9. (Previously presented) The composition of claim 2 wherein the hydrocolloid comprises a material selected from the group consisting of natural gums, biosynthetic gums, natural seaweeds, natural plant extrudates, natural fiber extracts, gelatins,

biosynthetic process starchs, cellulosic materials, alginates, pectin, and combinations thereof.

10. (Previously presented) The composition of claim 2 wherein the hydrocolloid comprises a gum selected from the group consisting of natural seed gum, guar gum, locust gum, tara gum, gum arabic, ghatti gum, agar gum, and xanthan gum.

11. (Previously presented) The composition of claim 2 wherein the hydrocolloid comprises sodium alginate or calcium alginate.

12. (Previously presented) The composition of claim 2 wherein the hydrocolloid comprises a carrageenan.

13. (Previously presented) The composition of claim 2 wherein the filler comprises a food-grade bulk filler selected from the group consisting of microcrystalline cellulose, cellulose polymers, magnesium carbonate, calcium carbonate, ground limestone, silicates, clay, talc, titanium dioxide, calcium phosphates, and combinations thereof.

14. (Previously presented) The composition of claim 2 wherein the filler comprises wood.

15. (Previously presented) The composition of claim 2 wherein the filler comprises magnesium or aluminum silicate, or combinations thereof.

16. (Previously presented) The composition of claim 2 wherein the filler comprises mono-calcium phosphate, di-calcium phosphate, or tri-calcium phosphate, or combinations thereof.

17. (Previously presented) The composition of claim 1 wherein the Magnolia Bark Extract comprises about 1 wt% to about 10 wt% of the edible film.

18. (Previously presented) The composition of claim 1 wherein the Magnolia Bark Extract comprises about 8 wt% of the edible film.

19. (Previously presented) The composition of claim 1 wherein the Magnolia Bark Extract comprises about 5 wt% of the edible film.

20. (Previously presented) The composition of claim 1 wherein the Magnolia Bark Extract comprises at least one of Magnolol and honokoil.

21. (Previously presented) The composition of claim 1 further comprising an effective amount of a medicament.

22. (Previously presented) The composition of claim 21 wherein the medicament comprises an oral cleansing or breath freshening compound selected from the group consisting of pH control agents, inorganic components for tartar or caries control, breath freshening agents, anti-plaque/anti-gingivitis agents, saliva stimulating agents, pharmaceutical agents, nutraceutical agents, vitamins, mineral, and combinations thereof.

23. (Previously presented) The composition of claim 21 wherein the medicament comprises urea.

24. (Previously presented) The composition of claim 21 wherein the medicament comprises phosphates or fluorides.

25. (Previously presented) The composition of claim 21 wherein the medicament comprises zinc gluconate.

26. (Previously presented) The composition of claim 21 wherein the medicament comprises cholorhexidene, CPC, or triclosan, or combinations thereof.

27. (Previously presented) The composition of claim 21 wherein the medicament comprises a food acid.

28. (Previously presented) The composition of claim 27 wherein the food acid comprises an acid selected from the group consisting of citric, lactic, maleic, succinic, ascorbic, adipic, fumaric, tartaric acids, and combinations thereof.

29. (Original) The composition of claim 1 further comprising an effective amount of a softening agent.

30. (Original) The composition of claim 29 wherein the softening agent comprises about 0 wt% to about 20 wt % of the edible film.

31. (Original) The composition of claim 29 wherein the softening agent comprises about 2 wt% to about 10 wt% of the edible film.

32. (Previously presented) The composition of claim 29 wherein the softening agent comprises a plasticizer selected from the group consisting of sorbitol, glycerin, polyethylene glycol, propylene glycol, hydrogenated starch hydrolysates, corn syrup, and combinations thereof.

33. (Original) The composition of claim 1 further comprising an effective amount of a coloring agent.

34. (Original) The composition of claim 1 further comprising an effective amount of a flavoring agent.

35. (Original) The composition of claim 34 wherein the flavoring agent comprises about 0.1 wt% to about 20 wt % of the edible film.

36. (Original) The composition of claim 34 wherein the flavoring agent comprises about 10 wt% to about 15 wt% of the edible film.

37. (Previously presented) The composition of claim 34 wherein the flavoring agent comprises a material selected from the group consisting of essential oils, synthetic flavors, fruit essences, anise, flavor oils with germ killing properties, and combinations thereof.

38. (Previously presented) The composition of claim 34 wherein the flavoring agent comprises an oil selected from the group consisting of citrus oil, peppermint oil, spearmint oil, mint oil, clove oil, oil of wintergreen, and combinations thereof.

39. (Previously presented) The composition of claim 34 wherein the flavoring agent comprise a material selected from the group consisting of menthol, eucalyptol, thymol, and combinations thereof.

40. (Original) The composition of claim 1 further comprising an effective amount of an emulsifying agent.

41. (Previously presented) The composition of claim 40 wherein the emulsifying agent comprises a material selected from the group consisting of lecithin, (C_{10}-C_{18}) fatty acids, mono and diacyl glycerides, ox bile extract, polyglycerol esters, polyethylene sorbitan esters, propolyene glycol, sorbitan monopalmitate, sorbitan monosterate, sorbitan tristerate, enzyme modified lecithin, hyroxylated lecithins, and combinations thereof.

42. (Previously presented) A method of oral cleansing by applying a pullulan-free edible film to the oral cavity, wherein the edible film comprises:

(a) an effective amount of a film forming agent; and

(b) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises Magnolia Bark Extract.

43. (Previously presented) The method of claim 42 wherein the Magnolia Bark Extract comprises at least about 1 wt% of the edible film.

44. (Previously presented) The method of claim 42 wherein the Magnolia Bark Extract comprises about 5 wt% of the edible film.

45. (Previously presented) The method of claim 42 wherein the Magnolia Bark Extract comprises at least one of Magnolol and honokoil.

46. (Previously presented) The method of claim 42 wherein the film forming agent comprises a mixture of a maltodextrin, a filler, and a hydrocolloid.

47. (Previously presented) The method of claim 46 wherein the maltodextrin comprises about 5 wt.% to about 60 wt.% of the edible film.

48. (Original) The method of claim 46 wherein the hydrocolloid comprises about 10 wt.% to about 50 wt.% of the edible film.

49. (Original) The method of claim 46 wherein the filler comprises about 5 wt.% to about 30 wt.% of the edible film.

50. (Previously presented) The method of claim 46 wherein the hydrocolloid comprises a material selected from the group consisting of natural gums, biosynthetic gums, natural seaweeds, natural plant extrudates, natural fiber extracts, gelatins, biosynthetic process starchs, cellulosic materials, alginates, pectin, and combinations thereof.

51. (Previously presented) The method of claim 46 wherein the hydrocolloid comprises a gum selected from the group consisting of natural seed gum, guar gum, locust gum, tara gum, gum arabic, ghatti gum, agar gum, and xanthan gum.

52. (Previously presented) The method of claim 46 wherein the hydrocolloid comprises sodium alginate or calcium alginate.

53. (Previously presented) The method of claim 46 wherein the hydrocolloid comprises a carrageenan.

54. (Previously presented) The method of claim 46 wherein the filler comprises a food-grade bulk filler selected from the group consisting of microcrystalline cellulose, cellulose polymers, magnesium carbonate, calcium carbonate, ground limestone, silicates, clay, talc, titanium dioxide, ~~a~~ calcium phosphates, and combinations thereof.

55. (Currently amended) The ~~composition~~ method of claim 46 wherein the filler comprises wood.

56. (Previously presented) The method of claim 46 wherein the filler comprises magnesium or aluminum silicate, or combinations thereof.

57. (Currently amended) The method of claim ~~6~~ 46 wherein the filler comprises mono-calcium phosphate, di-calcium phosphate, or tri-calcium phosphate, or combinations thereof.

58. (Original) The method of claim 42 wherein the edible film further comprises one or more of a medicament, a softening agent, a coloring agent, a flavoring agent, and an emulsifying agent.

59. (Previously presented) The method of claim 42 wherein the edible film delivers at least about 0.1wt% Magnolia Bark Extract to the oral cavity.

60. (Previously presented) The method of claim 42 wherein the edible film delivers at least about 0.01wt% Magnolia Bark Extract to the oral cavity.

61. (Previously presented) The method of claim 42 wherein the edible film delivers at least about 0.005wt% Magnolia Bark Extract to the oral cavity.

62. (Previously presented) A method of making a pullulan-free edible film comprising:

(a) forming an aqueous solution that includes a maltodextrin, a hydrocolloid, and a filler;

(b) adding an effective amount of an antimicrobial agent to the aqueous solution, wherein the antimicrobial agent comprises Magnolia Bark Extract; and

(c) drying the aqueous solution to form a dry edible film.

63. (Previously presented) The method of claim 62 wherein adding an effective amount of an antimicrobial agent comprises adding sufficient Magnolia Bark Extract such that the dry edible film comprises at least about 1 wt% Magnolia Bark Extract.

64. (Original) The method of claim 62 wherein adding an anti-microbial agent comprises adding at least one of Magnolol and honokoil.

65. (Previously presented) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient maltodextrin such that the dry edible film comprises about 5 wt.% to about 60 wt.% maltodextrin.

66. (Original) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient hydrocolloid such that the dry edible film comprises about 10 wt.% to about 50 wt.% hydrocolloid.

67. (Original) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient filler such that the dry edible film comprises about 5 wt.% to about 30 wt.% filler.

68. (Original) The method of claim 62 wherein forming an aqueous solution further comprises adding one or more of a medicament, a softening agent, a coloring agent, a flavoring agent, and an emulsifying agent.

69. (Original) The method of claim 62 further comprising heating the aqueous solution to a temperature of about 40°C to about 60°C prior to drying the aqueous solution.

70. (Previously presented) A treatment method for reducing the number or activity of bacteria in the oral cavity comprising the steps of:

(a) providing an edible film composition comprising Magnolia Bark Extract in an amount sufficient to kill or deactivate oral bacteria; and

(b) causing a person in need of the treatment to consume the edible film composition whereby the bacteria in the oral cavity of the person is reduced or inactivated by the treatment.